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### Amendments to the Specification

Please add the following new paragraph on page 2 commencing after title "SEASONING SYSTEM AND METHOD":

### Related Case

C1  
The present application is a continuation of U.S. Serial No. 09/641,190 filed on August 17, 2000, now U.S. Patent No. 6,588,363.

(NE) Please delete page 10 commencing at line 3 as follows:

Figure 17 is a side view, partially in cross-section, of another embodiment of a seasoning system according to the present invention.

Figure 18 is a top view of a portion of the seasoning system shown in Figure 17.

Figure 19 is a side view, partially in cross-section, of yet another embodiment of a seasoning system according to the present invention.

Please amend page 31, line 4 through page 33, line 9 as follows:

C2  
Referring now to FIG. 17, another Another seasoning system 310 according to the present invention includes a first linear motion conveyor 312, a seasoning module 314, and preferably ~~another~~ a second linear motion conveyor 332 and optionally ~~still another~~ a third linear motion conveyor 334. Those skilled in the art will appreciate that each of the first and third conveyors 312 and 334 may alternatively be a belt conveyor or a vibratory conveyor. The second conveyor 332 ~~alternately~~ alternatively could be a vibratory conveyor. As shown in FIG. 17, sensor Sensor 26 as previously described may be used to measure the depth of the product in the tray and thus volume of product moving into the seasoning module 314. The entire operation may be regulated by an operator control panel 150. If desired, one or more other product volume sensors can be provided in a system for measuring the flowing product at any desired place leading up to, within, or downstream of the seasoning module.

~~As shown in the FIG. 17, the~~ The food product ~~is~~ may be discharged from the first conveyor 312 and into a guide shoot 316 for moving through the seasoning module 314. The

seasoning may be supplied by a seasoning supply unit ~~318~~, with seasoning being fed by a flow line ~~320~~ to a first seasoning tray unit ~~324~~, and by a another flow line ~~322~~ to a similar second seasoning tray ~~326~~. Preferably the first and second seasoning trays ~~324 and 326~~ thus move with the tray ~~332~~ of the second conveyor. Each seasoning tray may be constructed according to any of the previously described embodiments. The discharge from each seasoning tray preferably is pushed under a relatively low pressure of less than 10 psi by ~~an~~ first and second elongate air knife ~~328, 330~~ knives. ~~The~~ First and second air supplied tubes ~~328 and 330~~ thus gently blow the seasoning onto the chips as they pass through the seasoning unit. The seasoned food product may ~~than then~~ be conveyed by one or more conveyors to downstream equipment, such as bagging equipment ~~338~~.

Referring to FIG. 18, ~~the~~ The first and second flow lines ~~320 and 322~~ from the seasoning unit ~~318~~ are better shown supplying to supply the first and second seasoning trays ~~324 and 326~~. ~~The guide shoot 316 is depicted, and the~~ A mechanical interconnection of each seasoning tray 324, 326 with the second conveyor 332 can be better understood is made.

The seasoning system as ~~shown in FIGS. 17 and 18~~ discussed above thus allows the seasoning product to "free fall" by gravity through the seasoning unit ~~314~~, with the seasoning ideally uniformly coating both sides of each chip. ~~FIG. 17 also discloses a~~ A suitable air recirculation system ~~370~~, including a fan, blower or compressor ~~372~~ which, outputs air along a flow line 374 to the ~~lines 328, 330~~ first and second air knives. Air is thus withdrawn from the seasoning unit ~~314~~ through a suction line ~~376~~, and is then filtered by filter unit ~~378~~. Filtered seasoning may be output from the seasoning unit 378 by a supply line ~~380~~. ~~The~~ This embodiment ~~as shown in FIGS. 17 and 18~~ thus offers the possibility of uniformly coating chips and other food products with a seasoning, with the seasoning system being relatively simple and having a high throughput rate. Those skilled in the art will appreciate that some food products may have sufficient oil; or otherwise be naturally attracted to seasoning, such that the food product may be directly fed into the seasoning system of the present invention. For other food products, a conventional spray unit may be provided upstream from the seasoning unit for lightly

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coating the food product with an oil spray to better attract the seasoning to the food product. In a suitable application, the first and second air ~~lines 228, 230~~ knives may be positioned approximately 2.8 inches from the top of the enclosure ~~314~~. Accordingly, those skilled will appreciate that the seasoning units ~~314~~ may be relatively compact, simple, and highly reliable.

FIG. 19 ~~discloses yet~~ Yet another embodiment of a seasoning system ~~360~~ according to the present invention. ~~Senors 26~~ includes a sensor and linear motion conveyors 312, 332 and 334 may be similar to the system shown in FIG. 17 as discussed above, with the output from the seasoning system similarly going to the downstream equipment, such as baggers. 338. In FIG. 19, An enclosure 340 ~~is~~ may be provided with a modified guide shoot 342, which includes an internal plate 344 which initially guides the chips, so that the chips slide down a ramp surface 346 as a layer. Another A second guide sheet, such as a second sheet 348 with a second ramp surface 350, is providing for allowing the chips to fall off the first ramp surface 346 and expose the other side of each chip as it slides down the second ramp surface 350. While sliding down from the first ramp surface 346, one side of each chip may be seasoned from a first seasoning tray 352, and while sliding down the second ramp surface 350, the other side of each chip may be seasoned from the second seasoning tray 354. Seasoning is supplied to the trays 352 and 354 by flow lines 320 and 322 as previously discussed. The advantage of ~~the~~ this system as shown in FIG. 19 is that the food product is more gently handled compared to the embodiment shown in FIG 17. discussed above. A disadvantage of ~~the~~ FIG. 19 this embodiment, however, is that the same size seasoning unit has a much lower throughput rate. If desired, air knives 328 and 330 as shown in FIG. 17 optionally may be used in ~~the~~ FIG. 19 this embodiment.

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